



NAVIGATING THE CULINARY CENTERS WITH **DIETARY RESTRICTIONS**

Our goal at AVI Fresh is to provide each person with the resources needed to actively manage their food allergies while enjoying the Bryant University dining experience. AVI recognizes that some students may have one or more food allergies that require them to carefully manage their food selections in the culinary centers. Students with special requests due to food allergies or dietary restriction are strongly encouraged to make AVI aware of these needs as early as possible. We make every effort to provide helpful information to our campus community. Our dietitian is available to work with individual students to determine the dining strategy that best meets their personal food-related needs. Connections will be made with chef managers as needed.



Disclaimer: While we do our best to accommodate the dietary needs of our customers and maintain safety protocols, please be aware that our kitchens use ingredients that contain all nine of the major FDA food allergens. Bryant University is neither an allergen-free nor gluten-free campus. We offer gluten-sensitive options; however, we cannot guarantee food items to be 100% gluten-free. Salmanson Dining Hall and Corey E. Levine '80 Dining Commons are nut-sensitive, as we do not serve nut products or use nuts to prepare food items in these facilities. We encourage students to refrain from bringing outside products containing nuts into Salmanson Dining Hall; however, we cannot guarantee that any culinary center is nut-free.

While we make every effort to provide accurate information, the manufacturers of the commercial foods we use could change the formulation of, or substitute, products at any time, without notice. Substitutions may also be made during food preparation. Each student must take ultimate responsibility for selecting foods that are safe for them. When in doubt, ask the manager on duty for assistance or select a different food.

FOOD ALLERGEN & PREFERENCE GUIDE LOOK FOR THESE ICONS



QUESTIONS? Students with food allergies can discuss questions or concerns about specific food items with the Resident Dining Director or Dining Manager within the culinary center. For more information about food allergies, labeling and preferences, please contact **Cheryl Brock, RD, LDN** Health and Nutrition Educator, at Bryant University at cbrock@bryant.edu

WHAT TO DO IF YOU HAVE A FOOD ALLERGY OR DIETARY RESTRICTION?

Students that require accommodations for their dietary restrictions are encouraged to contact Office of Accessibility Services at info.bryant.edu/accessibility-services and notify them prior to arriving on campus.



MENU LABELING

Menus are displayed at every station in the culinary centers. The "Food Allergens & Preferences Guide" illustrates the icons used on menus to identify the top nine food allergens (eggs, fish, milk, peanuts, shellfish, soy, tree nuts, wheat, and sesame) as well as vegetarian, vegan, and gluten-sensitive options. The gluten-sensitive (GS) icon indicates that a selection does not contain gluten in the ingredients, such as wheat, barley or rye. Bryant University is not a gluten-free campus and incidental gluten may still be present in GS labeled foods. Menus are posted online and can be filtered for allergens by selecting "My Preferences". Student are encouraged to speak with the manager on duty should they have any questions while visiting the culinary centers.

DINING WITH FOOD ALLERGIES

Salmanson Dining Hall features our Clarity station, which serves meals prepared without the use of the top nine allergens (egg, fish, milk, peanuts, soy, shellfish, tree nuts, wheat, and sesame) and gluten.

Salmanson Dining Hall also provides an Allergen Free Room. This space includes a microwave, toaster, freezer and refrigerator. Gluten-free products, cereals, microwavable meals and many additional items are available.

BRYANT UNIVERSITY BAKE SHOPPE

Our Bake Shoppe is nut-sensitive; nuts are not used as part of our bakery program.

CAMPUS WIDE

All culinary centers offer several plant-based milk alternatives including soymilk, oat milk, and pea milk. A variety of other options will be available throughout all culinary centers for those with food allergies. The "Food Allergens and Preference Guide" will help identify suitable choices.

VEGAN AND VEGETARIAN DINING

Throughout campus you will be able to find a variety of vegan and vegetarian dining options. Look for the V (vegetarian) and VE (vegan) icons indicated on menus. In Salmanson Dining Hall, our Roots station is dedicated to vegan and vegetarian selections daily.

SHARE YOUR THOUGHTS

Looking for something you do not see? Ask a manager; they would be happy to assist. Our Text-the-Manager program also allows students to ask questions or voice concerns anonymously by texting 401.358.6559. Scan QR Code to automatically be connected.



SAFETY PROTOCOLS

We adhere to ServSafe practices and regularly train our team members on food allergies and how to prevent cross-contact. All culinary centers separate any items with gluten to one side of the salad bar to reduce the risk of cross-contact. At self-service areas, students are instructed to only use the serving utensil designated for each food item and to use a fresh plate for each visit. We recognize that salad bars may be a hot spot for cross-contact. Those with severe food allergies are encouraged to ask managers for a separately prepared plate to avoid the potential of cross-contact in self-service areas.

